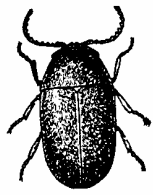


Home Grounds Fact Sheet

Pantry Beetles and Flour Moths

Many kinds of cereal products and other grain foods that are stored in the home may become infested with insects. These pests not only destroy food but become annoying when they crawl or fly around the house. Tiny brown beetles found in or near food stuffs may be one of several species that complete their immature stages in the food they infest. The most important species found in the home are: Confused Flour Beetle, Saw-Toothed Grain Beetle, Drug Store Beetle and Cigarette Beetle. The adults are about 1/8 to 1/10 inch long and are reddish to dark brown in color. The eggs are laid directly in the product they infest. Both the immature and adult stages feed.



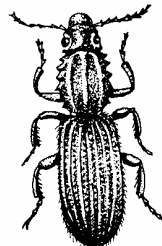
*Cigarette
Beetle*
(—)



*Drug Store
Beetle*
(—)



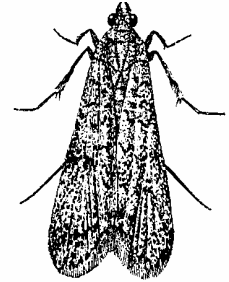
*Confused
Flour Beetle*
(—)



*Saw-toothed
Grain Beetle*
(—)



*Indian Meal
Moth*
(—)



*Mediterranean
Flour Moth*
(—)

Flour moths are the parent stage of inchworm-like larvae that complete their immature development in the foods they infest. The larvae are ivory with a slight greenish tint and one-half inch long when fully grown. The adults have a wing expanse of 1/2 to 3/4 inch. The two most common species found in the home are the Indian Meal Moth and the Mediterranean Flour Moth. The beetles and flour moth larvae feed on a wide variety of foods including flour, cereal, dried fruits, cereal products, dehydrated vegetables, shelled nuts, chocolate, candy, pet foods and bird seed.

Integrated Pest Management (IPM) Considerations

IPM is a common sense approach to pest control and plant care. It employs a number of measures to prevent, control or reduce problems. Always use the least toxic methods first.

A good mechanical control, in many instances, is to vacuum the insects and then throw the bag away. Regarding household pests, in addition to regular house-cleaning, the best preventive method is to monitor the home, i.e. note any cracks in foundations, air spaces between windows and frames, poorly-fitting doors, moisture from leaks, etc., and correct such examples/situations.

Control

1. Carefully examine all susceptible foods and dispose of infested materials.
2. Remove all foods and kitchen utensils from the area.
3. Vacuum well, especially all cracks and crevices.
4. Wash cabinets and storage spaces with soap and water.
5. Caulk or permanently seal cracks and all unnecessary openings.
6. Purchase foods in small quantities to eliminate long storage periods and place food in glass or metal containers with tight fitting lids.
7. Products that show no evidence of contamination but have been near infested food can be put in a shallow pan and heated to 150°F. for 20 minutes to kill any insects that may be in them.

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